SILVERCREST®

KITCHEN TOOLS

Food Processor SKM 550 EDS A1

GB IE **Food Processor**
Operating instructions

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ID-Nr.: SKM 550 EDS A1-04/11-V1
IAN: 66569

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Read the operating instructions carefully before using the device for the first time and preserve this booklet for later reference. Pass this manual on to whoever might acquire the device at a future date.

FOOD PROCESSOR

Safety Notices

⚠ **Danger of electrical shock!**

- Ensure that the power supply to be used tallies with the details on the model details plate.
- Ensure that the power cable never becomes wet or moist whilst in use.
- Always place the power cable so that it cannot be trapped or otherwise sustain damage. Do not allow the power cable to hang from the work area.
- Should the power cable or plug be damaged, to avoid possibly life threatening risks immediately arrange for it to be replaced by qualified specialists or the customer services department.
- Remove the plug from the wall socket when the appliance is not in use, before cleaning it and if it malfunctions. Switching off the appliance is not sufficient because the appliance receives power as long as the power plug is connected to the socket. You can thus avoid unintentional switch on of the appliance. After power outages the appliance continues to run!
- Do not operate the appliance without ingredients. Risk of overheating!
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or defi ciences in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.

Warning: Never submerse the appliance in water or other liquids. Danger of electrical shock!

⚠ **Risk of personal injuries!**

- **Caution:** the cutting and rasping discs and the mixing knives are very sharp!
- Take care with their installation and removal, as well as when cleaning them!
- **Attention:** When the machine is running, only insert into the mixing bowl, food processor or the mixer the ingredients to be processed.
- To avoid personal injury and damage to the appliance, NEVER insert or place your hands or foreign objects into the loading shaft or in the mixer.
- Only exchange accessories when the drive has come to a complete standstill.
- After being switched off, the drive continues to run for a short time!
- NEVER leave the appliance unsupervised.

Intended Use

The appliance is intended for the processing of foodstuffs in private domestic quantities and intended only for use in private houselholds, in enclosed spaces protected from the elements.
The appliance is not intended for use in commercial or industrial applications or for use outdoors. The appliance may only be used with original accessories.

Technical data

Mains voltage:	220 240 V / 50 Hz
Power consumption:	550 W
max. capacity	
Mixing bowl:	ca. 3,8 l
Mixer:	ca. 1 l

Items supplied

Food Processor
Stainless steel mixing bowl with lid
Mixer with lid and funnel
Food processor with stodger
Cutter turning disc (thick and thin)
Rasper turning disc (coarse and medium fine)
Rubbing disc (fine)
Kneading hooks with dough deflecter
Beater
Whisk
Accessory holder
Assembly material
Operating Instructions

ⓘ **Take note:** One of the cutting discs for the food processor is already pre installed in the food processor on delivery!

Appliance description

❶ Kneading hooks with dough deflecter
❷ Mixing beater
❸ Whisk
❹ Mixer with lid and funnel
❺ Accessory holder
❻ Mixing bowl with lid
❼ Food processor
❽ Rubbing disc
❾ Rasper turning disc
❿ Drive shaft for food processor
⓫ Cutter turning disc
⓬ Lid with stodger for the food processor
⓭ Unlocking button
⓮ Turn switch
⓯ Swivel arm
⓰ Drive motor
⓱ Recesses for the mixing bowl
⓲ Cable storage compartment

Taking into use

- Before taking the appliance into use, check that all listed items are present and that there are no visible damages on/to them.
- Remove all packaging materials and stickers from the appliance.
- Before the first usage thoroughly clean all com ponent parts as described in the section „Cleaning and care".
- Place the appliance on a flat and clean surface.
- Secure the appliance to the surface with the four suction discs.
- Remove the power cable from the cable storage compartment ⓲.
- Insert the plug into the power socket.

Operating positions

Important: Only operate the appliance when accessories are attached and in the operating positions shown in this table. NEVER operate the appliance without ingredients.

Position		Accessories
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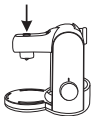
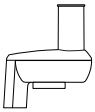
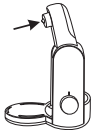
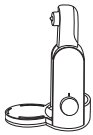
2		
3		
4		Positioning of the mixing bowl Utilisation of kneading hooks, beaters and whisks
5		Insertion of large amounts to be processed

Working with kneading hooks, beaters and whisks

ⓘ **Note:** The appliance may only be used when the drive openings not being utilised are covered with drive protection lids.

To prepare the appliance for work with kneading hooks ❶, beaters ❷ and whisk ❸, proceed as follows:

- Press the unlocking button ⓭ and bring the swivel arm ⓯ into operating position 4 (see chapter „Operating positions“) (Fig. Ⓐ).
- Insert the mixing bowl ❻. The base of the mixing bowl ❻ must engage in the recesses ⓱ on the appliance.
- Press the unlocking button ⓭ and bring the swivel arm ⓯ into operating position 1 (see chapter „Operating positions“) (Fig. Ⓐ).
- Place and hold turn switch ⓮ in position P, until the drive motor ⓰ remains stationary in the park position (Fig. Ⓑ). Should the drive motor not move it is already at the park position.
- Press the unlocking button ⓭ and bring the swivel arm ⓯ into operating position 4 (see chapter „Operating positions“) (Fig. Ⓐ).
- Depending on the task to be performed, insert the kneading hooks ❶, beaters ❷ or whisks ❸ so that they firmly engage in the drive ⓰ motor.

ⓘ **Note:** The kneading hooks ❶ are fitted with a pastry deflector. Turn the pastry deflector until the kneading hooks ❶ can engage (Fig. Ⓒ).

- Place the ingredients to be processed into the mixing bowl ❻.

ⓘ **Note:** Pay heed that during the kneading and/or mixing process the pastry in the mixing bowl increases in volume, or is pressed upwards through the rotary movement. Take note of the table in the chapter „Recommended filling quantities“.

- Press the unlocking button ⓭ down and bring the swivel arm ⓯ to just before operating position 1 (see chapter "Operating positions") (Fig. Ⓐ), but do not allow it to engage.
- Slide the lid onto the mixing bowl ❻.

- Move the swivel arm ⓯ the final distance to operating position 1 (see chapter "Operating positions") and let it engage, so that the lid is firmly seated.
- Set the rotary switch ⓮ to the desired level.

⚠ Risk of injury from rotating parts!
NEVER reach into the mixing bowl ❻ when it is in use.

Only change accessories when the drive motor ⓰ is at standstill! After being switched off, the drive motor ⓰ continues to run for a short time. The appliance may only be used when the drive openings not being utilised are covered with drive protection lids. In cases of malfunction switch the appliance off and remove the plug from the wall socket, this will avoid an unintentional switching on of the appliance.

Refilling with ingredients
- Turn the appliance off with the rotary switch ⓮.
- Turn the rotary switch ⓮ to P and hold it firmly until the drive motor ⓰ comes to a standstill (Fig. Ⓑ).
- Press the unlocking button ⓭ down and raise the swivel arm ⓯ a little.
- Remove the lid.
- Press the unlocking button ⓭ down and bring the swivel arm ⓯ into operating position 5 (see chapter "Operating positions“).
- Fill with ingredients.

On task completion
- Turn the appliance off with the rotary switch ⓮.
- Turn the rotary switch ⓮ to P and hold it firmly until the drive motor ⓰ comes to a standstill (Fig. Ⓑ).
- Press the unlocking button ⓭ down and raise the swivel arm ⓯ a little.
- Remove the lid.
- Press the unlocking button ⓭ down and bring the swivel arm ⓯ into operating position 4 (see chapter "Operating positions“).
- Remove the accessories from the drive motor ⓰.
- Remove the mixing bowl ❻.
- Clean all parts (see chapter "Cleaning and care").

Working with the food processor

ⓘ **Note:** Ensure that on the swivel arm ⓯ neither the kneading hooks ❶, the whisk ❸ nor the mixing beater ❷ are attached.

Proceed as follows to prepare the appliance for operation with the food processor ❼:
- Press the unlocking button ⓭ down and bring the swivel arm ⓯ into operating position 4 (see chapter "Operating positions“) (Fig Ⓐ).
- Insert the mixing bowl ❻. The base of the mixing bowl ❻ must engage in the recesses ⓱ on the appliance.
- Press the unlocking button ⓭ down and bring the swivel arm ⓯ into operating position 1 (see chapter "Operating positions“).
- Remove the drive protection lid for the food processor ❼ (Fig. Ⓓ).
- Insert the food processor ❼ into the drive opening (The "dot" marking on the food processor ❼ to the "arrow" marking on the swivel arm ⓯) and then turn it clockwise as far as it will go (The "lock" marking on the food processor ❼ onto the "arrow" marking on the swivel arm ⓯).
- Insert the drive shaft ⓾.
- Depending on the task to be performed, place the cutting ⓫, rasping ❾ or rubbing ❽ disc onto the drive shaft ⓾ of the food processor ❼.
- Place the lid with stodger ⓬ onto the food pro cessor ❼ and latch it down.
- Set the rotary switch ⓮ to the desired level.

ⓘ **Note:** Do not press too many ingredients in the food processor ❼. Take note of the table in the chapter „Recommended filling quantities“.

- Insert ingredients through the loading shaft with the stodger ⓬.

⚠ Risk of injury from rotating parts!
To avoid personal injury and damage to the appli ance, NEVER insert or place your hands or foreign objects into the loading shaft. Only insert ingredients by use of the stodger.
Only change accessories when the drive motor ⑯ is at standstill! After being switched off, the drive motor ⑯ continues to run for a short time. The appliance may only be used when the drive openings not being utilised are covered with drive protection lids. In cases of malfunction switch the appliance off and remove the plug from the wall socket, this will avoid an unintentional switching on of the appliance.

On task completion
- Switch the appliance off with the rotary switch ⑭.
- Turn the food processor ⑦ anti clockwise and remove it.
- Disassemble the food processor ⑦ and clean all parts (see chapter „Cleaning and care").

Working with the mixer

⚠ Risk of scalds!
Allow hot fluids to cool to a hand warm temperature (ca. 30 40°C) before they are poured into the mixer ④.

Proceed as follows to prepare the appliance for opera tion with the mixer ④:
- Press the unlocking button ⑬ and bring the swivel arm ⑮ into operating position 3 (see chapter „Operating positions").
- Remove the drive protection lid for the mixer (Fig. Ⓕ).
- Fit the mixer ④ (Marking on the base onto the marking on the base machine) and turn it anti clockwise as far as it will go (Fig. Ⓖ).
- Fill with ingredients.
  Maximum amounts: 1 litre;
  foaming liquids, maximum 0,5 litre; optimal processing amount for solids: 50 100 g

ⓘ **Note:** Take note of the table in the chapter „Recommended filling quantities".

- Position the lid with funnel and then press it firmly so that the lid locks into place.
- Set the rotary switch ⑭ to the desired level.

⚠ Risk of injury from sharp knife/rotating drive!
NEVER reach into the mixer ④ when it is in use! Remove/put on the knife ONLY when the mixer ④ is at a standstill! Only use the mixer ④ with the lid firmly in position.
In cases of malfunction switch the appliance off and remove the plug from the wall socket, this will avoid an unintentional switching on of the appliance.

Refilling with ingredients
- Turn the appliance off with the rotary switch ⑭.
- Press the button on the handle of the mixer ④ (Fig. Ⓘ), remove the lid and fill with ingredients

or
- rotate the funnel through 90° and remove it. Gradually insert the solid ingredients through the refill opening.

or
- refill with fluid ingredients by means of the trichter.

On task completion
- Switch the appliance off with the rotary switch ⑭.
- Turn the mixer ④ clockwise and remove it.

ⓘ **Note:** The mixer ④ is best cleaned immediately after use (see chapter „Cleaning and care").

Cleaning and care

Risk of electrical shocks.
Before cleaning, remove the mains power plug! Otherwise, there is the great risk of receiving an electric shock!

Warning: Never submerse the appliance in water or other liquids.

Attention!
DO NOT use any abrasive cleaning agents. These could damage the upper surfaces of the appliance!

Note: To prevent the drying on of food rem nants, ALWAYS clean the appliance and all parts used immediately after use.

Note: After the processing of colour rich foods, such as carrots, the plastic parts could become discoloured. These discolourations can be removed with a little cooking oil.

Wipe the appliance with a damp cloth. If necessa ry, use a mild detergent.
Afterwards, dry the appliance completely.

Attention!
Do not clean the drive protective cover in a dish washer! This would cause irreparable damage to the drive protective cover. Clean it in warm water with a little detergent and dry it well before the next use.

Cleaning the mixing bowl ❻, food processor ❼, lid with stodger ⓬ and accessories
Clean all accessories, the mixing bowl ❻, the food processor ❼ and the appendant lid with stodger ⓬ in water with a little detergent. Possible residues can be removed with a dishwashing brush. Rinse with clear warm water and dry them well.
The accessories mixing bowl ❻, food processor ❼ and the associated cover with stodger ⓬ are also suitable for cleaning in the dishwasher.

When cleaning them in the dishwasher, ensure that the plastic parts do not become jammed. Otherwi se, they may deform!

Cleaning the mixer
Risk of injury from the sharp knife!
Do not handle the mixer knife with bare hands.

Attention!
DO NOT use any abrasive cleaning agents.

For cleaning, put some water with detergent into the assembled for use mixer ❹.
Press the lid with funnel on such that the lid locks firmly into place.
Switch the mixer ❹ on for a few seconds. Pour out the cleaning solution and then rinse the mixer ❹ with clear water. Possible residues can be removed with a dishwashing brush.
The mixer ❹ is NOT suitable for cleaning in a dish washer. Cleaning it in a dishwasher will cause irre parable damage to the mixer ❹.

Troubleshooting

If the appliance suddenly ceases operation:
The appliance has overheated and triggered the automatic safety switch off.
- Place the rotary switch ⓮ at 0.
- Remove the plug from the wall socket.
- Allow the appliance to cool for 15 minutes.
- If, after 15 minutes, the appliance has not yet cooled off completely, it will not start.
- Wait a further 15 minutes and try switching on again.

If the appliance does not switch itself on:
- Check to see if the plug is in the power socket.
- Check to see if the drive protection lids for the mixer ❹ and food processor ❼, the mixing bowl ❻ and the lid are correctly placed and properly engaged.

- Check to see if the swivel arm ⓯ is in the required position (see chapter „Operating positions“).

Should the measures described above not provide a solution, then the appliance is defective. Arrange for the appliance to be repaired in a qualified specialist workshop or by customer services.

Disposal

Do not dispose of the appliance in your normal domestic waste. This product is subject to the European guideline 2002/96/EC.

Dispose of the appliance through an approved dis posal centre or at your community waste facility. Observe the currently applicable regulations.
In case of doubt, please contact your waste disposal centre.

Dispose of packaging materials in an environmentally responsible manner.

Warranty & Service

The warranty for this appliance is for 3 years from the date of purchase. The appliance has been ma nufactured with care and meticulously examined be fore delivery. Please retain your receipt as proof of purchase. In the event of a warranty claim, please make contact by telephone with our Service Depart ment. Only in this way can a post free despatch for your goods be assured.

The warranty covers only claims for material and maufacturing defects, but not for transport damage, for wearing parts or for damage to fragile compo nents, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use. The warranty is void in the case of abusive and improper handling, use of force and internal tampe ring not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.
The warranty period will not be extended by repairs made under warranty. This applies also to replaced and repaired parts. Any damage and defects extant on purchase must be reported immediately after un packing the appliance, at the latest, two days after the purchase date. Repairs made after the expira tion of the warranty period are subject to payment.

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Importer

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Recommended filling quantities

Attachment	Accessories	Foodstuff	Amount	Time	Level
		Juice	400 g Ingredients + 600 ml Water	30 sec.	3, 4
		Nuts Almonds	100 g	20 sec.	3, 4
		Ice cubes	110 g	10 sec.	3, 4
		Fluids	1000 ml	10 sec.	3, 4
		carrots, potatoes, cucumber	500 g *1	25 sec.	2, 3, 4
		carrots, potatoes, cucumber	500 g *2	50 sec.	2, 3, 4
		carrots, potatoes, cucumber	500 g	25 sec.	2, 3, 4
		carrots, potatoes, cucumber	500 g *1	25 sec.	2, 3, 4
		carrots, potatoes, cucumber	500 g *2	40 sec.	2, 3, 4
		Yeast dough	500 g Flour, 1 Egg, 80 g Oil (room temperature), 80 g Sugar, 200–250ml Warm milk, 25 g Fresh yeast or 1 packet of dried yeast, 1 pinch of Salt *3	1. Stir process: 2 min.	1
				2. Stir process: 10 min.	2
		Biscuit pastry	125 g butter (room temperature), 100–125 g Sugar, 1 Egg, 1 pinch salt 250 g flour *4	1. Stir process: 30 sec.	1
				2. Stir process: 6 min.	2, 3, 4
		Meringue	8 Egg whites	2 3 min.	4

*1: Use the rough side of the raspel or cutter turning disc.

*2: Use the fine side of the raspel or cutter turning disc.

*3: The maximum volume for yeast dough amounts to 1.5 times the given recipe.

*4: The maximum volume for biscuit pastry amounts to 1.5 to 2 times the given recipe.